

@minabrapperiedubai
@chefmichaelmina



At Four Seasons Hotel Dubai International Financial Center, we are committed to preserving the environment and leaving a positive, enduring impact on our local community.

MINA

BRASSERIE

A LA CARTE

RAW

M Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil, egg yolk
 (SE, F, E, G, N)

Oak Smoked Salmon 115
caviar, lemon crème fraîche,
pickled pearl onions (F, D, SU, G)



Gillardeau Oysters 6 pcs 340
mignonette sauce (MO, SU)

Wagyu Steak Tartare 135
egg yolk, caviar, tarragon, sourdough
 (G, MU, E, F, SU)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves
 (SU, MU, D)



SALADS

Niçoise Salad 105
confit tuna, haricots verts, quail egg, dressing
 (F, E, MU, SU, C)

Petite Green Salad 75
radish, cucumber, tomato, dijon vinaigrette
 (MU, SU, VE, V)

Burrata Caprese 95
marinated heirloom tomatoes, tomato caviar, basil cress
 (V, GF, D)

Tomato and Avocado Salad 95
crispy quinoa, sumac, lemon tahina, pickled tomato
 (D, SE, VE, V, SU)

Roasted Beetroot 80
Dijon dressing, hazelnut, goat cheese
 (D, N, GF, V, SU, MU)

M Endive Crab Salad 95
crab, garlic crumbs, caesar dressing (D, E, F, G, MU)

APPETIZERS

M Tomato Soup 75
wood-fired tomato soup, grilled cheese sandwich
 (SE, D, G, V)

Aubergine Mille-Feuille 85
aged parmesan, creamy dijon sauce, basil
 (V, N, G, D, MU)

M Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

Grilled Octopus 135
potato, romesco, grilled pepper salsa, coriander
 (MO, N, GF, SU)

Seared Foie Gras 110
seasonal fruits, fig compote, grilled sourdough
 (G, SU)

M Simply Shrimp 120
garlic, lemon, red chili, coriander (C, D, G)

Boeuf aux Moutardes 165
beef tenderloin cubes, cornichons, jus, grainy mustard
 (G, D, CE, SU, MU)

Escargots à la Bourguignonne 130
herb butter, tarragon crumbs (G, D)

Brie Puff Pastry 120
Gruyère, parmesan, brie cheese, seasonal fruits (G, D)



M Signature Dish

Our Eggs are Free Range and our Meat, Fish, Poultry, Coffee and Tea Selection are Sustainably Sourced.

(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ MAINS ➤

Linguine Burrata <i>cherry tomato sauce, pesto powder (N, V, D)</i>	150	Tiger Prawn Burger <i>Panko crusted prawn burger, chipotle slaw, pickles (G, E, SU, C, D)</i>	160
M King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)</i>	195	Marinated Chicken <i>green garlic, orzo, chimichurri, chicken jus (D, CE, SU, G)</i>	165
Shortrib Calamarata <i>pulled shortribs, caramelized onions, calamarata pasta, jus (CE, SU, D, G)</i>	180	Wagyu Burger <i>gouda cheese, caramelized onion, crispy onion (G, MU, D, E)</i>	160
Local Seabream <i>asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)</i>	195	Steak Frites <i>NY strip, fries, herb sauce (GF, D, MU, CE, F)</i>	185
Scottish Salmon <i>fennel, dill, pickled red onion, citrus dressing, beluga lentils, coriander (SU, CE, F)</i>	205	Wagyu Beef and Clams <i>braised wagyu beef, clams, roasted baby potatoes (MO, SU, CE)</i>	205
M Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini (E, G, D, F, SU, C)</i>	190	M Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate (D, G, SU)</i>	195
Tuna Steak <i>chard tomato salsa, basil cress (F, GF, SU)</i>	185	Wagyu Shortrib and Celery <i>celeriac purée, mustard, jus (D, CE, SU)</i>	195

➤ WOOD-GRILLED STEAKS ➤

300g Rib Eye AED 325	300g NY Strip AED 315	250g Wagyu Filet AED 415	250g Filet Mignon AED 340	200g Fullblood Kobe Tenderloin AED 1,150
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SELECT YOUR COOKING STYLE

Surf And Turf 90
Diane Style 85
Rossini Style 100
Mina Style 55



SELECT YOUR CHOICE OF SAUCE

Béarnaise
Pepper
Mushroom
Chimichurri



➤ SHARING FOR TWO ➤

1.2kg Tomahawk <i>truffle mashed, grilled baby gem</i>	890	Whole Loup de Mer <i>tomato olive basil relish</i>	470
1kg Porter House <i>truffle mashed, grilled baby gem</i>	640	Grilled Fish of the Day <i>capér mustard sauce, smoked paprika oil, greens</i>	Market Price

➤ SIDES ➤

Mushroom Fricassee (GF, D, CE)	55	Potato Lyonnaise (D, CE, GF, LS)	55
Parmesan Truffle Fries (V, GF, D)	65	Creamed Spinach (D, G, V)	55
Broccolini (V, GF, D)	55	Brussels Sprouts Agrodolce (F, SO)	55
Potato Gratin (D, V)	55	Grilled Asparagus (VE)	55

➤ MINA SPECIALS ➤

6 PM - 9 PM

Mondays Moules Frites, Bottomless White Wine 315 AED per person	Tuesdays Oysters, Bottomless White Wine 390 AED per person	Saturdays Steak Frites, Bottomless Red Wine 380 AED per person
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